

Venison Chili

Yield: Serves 6-8

Recipe: by Greg Strahm, *The Silver Chef*

This venison chili will have you saying OH DEER! I have also used elk and buffalo. Because these meats are virtually fat free, I use ground pork to add the needed fat content.



1/3 cup bacon grease
1 large onion, diced
2 stalks celery, diced
3 large cloves garlic, minced
1 large red bell pepper, diced
1 medium jalapeno, diced
2 pounds ground venison, can also use elk or buffalo
1 pound ground pork
2 (28-ounce) cans diced tomatoes, or crushed
3 tablespoons red wine vinegar
1 (10 1/2-ounce) can red kidney beans, drained
1 (10 1/2-ounce) can pinto beans, drained
1 1/3 cups masa flour
1 bottle guinness stout
2 tablespoons worcestershire sauce
3 tablespoons personal spice mix, or favorite commercial brand
kosher salt and freshly ground black pepper, to taste

SPICE MIX

3 tablespoons ground chili powder
2 tablespoons ground cumin
1 tablespoon each ground cinnamon, oregano, coriander
1 tablespoon ground cinnamon
1 tablespoon ground coriander
1 tablespoon dried oregano
2 teaspoons cayenne pepper, if you like more heat use to taste.

MASA SLURRY

2/3 cup masa flour
1 (12-ounce) bottle guinness stout, or any stout

OPTIONAL TOPPINGS

sour cream, shredded horseradish cheese, onions, freshly chopped cilantro

- 1) Mix all spices together and place in an airtight jar or container.
- 2) Mix masa flour with stout until well mixed. Set aside.
- 3) Heat bacon fat in a dutch oven. Add the onion, celery, garlic, red bell pepper, and jalapeno. Saute over med-hi heat 5-10 minutes or until the onion is translucent. Add the venison, pork, and brown. Add spice blend stir well to incorporate. Add vinegar, tomatoes, worcestershire, and masa slurry and stir. Bring to a boil then reduce heat to medium low. Cover and simmer for 30-40 minutes, stirring occasionally. Salt and pepper to taste.
- 4) Stir in the drained beans and heat through. Adjust salt and pepper if necessary.
- 5) Garnish with optional toppings. Serve with jalapeno cornbread.